

Oyster Pie

Submitted by Missy Jaffe, St. Katherine Drexel Mission

Recipe by Grandma Aulbuch



INGREDIENTS

- 2 pints raw oysters, drained
- 4 large potatoes, peeled and cubed
- 2 large onions, peeled and sliced
- 3-4 stalks of celery with leaves, diced
- 1 8 oz. bottle of clam juice
- 3 Tbsps. fresh parsley, chopped
- salt and pepper (I use celery salt instead of salt)
- several small pats of butter
- 2 pie crusts
- 1 egg yolk beaten with 1 Tbsp. of water



DIRECTIONS

Parboil the potatoes, onions and celery until crisp but not done. Drain.

Line a 2-quart deep baking dish with one of the pie crusts.

Put half of the potatoes, onions and celery mixture into the pie shell. Sprinkle this layer with half of the parsley and season. Add a layer of the oysters. Then layer the other half of the potatoes, onions and celery and the rest of the parsley and seasoning.

Dot the mixture with pats of butter.

Carefully pour the clam juice into the dish so that it comes a little less than half way up the dish.

Top the pie with the second pie crust. Seal and flute the edges. Using a knife, make a design of holes on the top crust to vent the steam as the pie bakes.

Brush the top crust with the beaten egg yolk and water mixture. This will add shine to the crust and enhance the beauty of the finished pie.

Bake at 475 degrees for 10 minutes. Reduce the temperature to 375 degrees and bake an additional 45 minutes. Serve with extra warmed clam juice if needed.

Makes 6 servings.

NOTE:

This recipe is unique to the Pennsylvania Dutch area of Pennsylvania, and it normally served at Christmas or other special occasions.